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DATE: Friday, December 10, 2004

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	<i>DB=PGPB,USPT,EPAB,JPAB,DWPI; PLUR=YES; OP=OR</i>		
<input type="checkbox"/>	L18	L13 same (low adj3 volatil\$)	0
<input type="checkbox"/>	L17	L13 and (boiling adj point)	29
<input type="checkbox"/>	L16	L13 same (boiling adj point)	9
<input type="checkbox"/>	L15	L13 same (cosmetic or pharmaceutical or lotion or emulsion)	32
<input type="checkbox"/>	L14	L13 and (cosmetic or pharmaceutical or lotion or emulsion)	103
<input type="checkbox"/>	L13	sesquiterpene adj alcohol	200
<input type="checkbox"/>	L12	5688291.pn.	2
<input type="checkbox"/>	L11	hair adj3 (dye or bleach) and (kit or compartment or container) same (three or triple) same (parts or separated)	38
<input type="checkbox"/>	L10	hair adj3 (dye or bleach) and (kit or compartment or container) same (three or multiple or parts or separated)	637
<input type="checkbox"/>	L9	larkin-mary.in.	4
<input type="checkbox"/>	L8	casperson-stephen.in.	15
<input type="checkbox"/>	L7	casperson-s.in.	100
<input type="checkbox"/>	L6	casperson.in.	100
<input type="checkbox"/>	L5	lenzi-brangi.in.	10
<input type="checkbox"/>	L4	lemzi-brangi.in.	0
<input type="checkbox"/>	L3	4327751.pn.	4
<input type="checkbox"/>	L2	4226852.pn.	4
<input type="checkbox"/>	L1	5294436.pn.	2

END OF SEARCH HISTORY

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YOU HAVE REQUESTED DATA FROM 6 ANSWERS - CONTINUE? Y/(N):y

L1 ANSWER 1 OF 6 CAPLUS COPYRIGHT 2004 ACS on STN

ACCESSION NUMBER: 2003:534722 CAPLUS

DOCUMENT NUMBER: 139:116574

TITLE: Flavour components of whiskey. III. Ageing changes in the low-volatility fraction. [Erratum to document cited in CA136:354481]

AUTHOR(S): MacNamara, K.; van Wyk, C. J.; Brunerie, P.; Augustyn, O. P. H.; Rapp, A.

CORPORATE SOURCE: Irish Distillers Group, Dublin, Ire.

SOURCE: South African Journal of Enology and Viticulture (2002), 23(1), 37

CODEN: SAJVD5; ISSN: 0253-939X

PUBLISHER: South African Society for Enology and Viticulture

DOCUMENT TYPE: Journal

LANGUAGE: English

L1 ANSWER 2 OF 6 CAPLUS COPYRIGHT 2004 ACS on STN

ACCESSION NUMBER: 2001:906706 CAPLUS

DOCUMENT NUMBER: 136:354481

TITLE: Flavour components of whiskey. III. Ageing changes in the low-volatility fraction

AUTHOR(S): MacNamara, K.; van Wyk, C. J.; Brunerie, P.; Augustyn, O. P. H.; Rapp, A.

CORPORATE SOURCE: Irish Distillers Group, Dublin, 7, Ire.

SOURCE: South African Journal of Enology and Viticulture (2001), 22(2), 82-92

CODEN: SAJVD5; ISSN: 0253-939X

PUBLISHER: South African Society for Enology and Viticulture

DOCUMENT TYPE: Journal

LANGUAGE: English

REFERENCE COUNT: 36 THERE ARE 36 CITED REFERENCES AVAILABLE FOR THIS RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT

L1 ANSWER 3 OF 6 CAPLUS COPYRIGHT 2004 ACS on STN

ACCESSION NUMBER: 1993:426958 CAPLUS

DOCUMENT NUMBER: 119:26958

TITLE: The effects of stamping and roasting treatments on volatile aromatic components in curry powder

AUTHOR(S): Park, Wan Kyu; Yoon, Jong Hoon; Kim, Hyeon Wee; Choi, Chun Un

CORPORATE SOURCE: Ottogi Res. Cent., Kyeonggi, 430-070, S. Korea

SOURCE: Han'guk Sikp'um Kwahakhoechi (1991), 23(3), 276-9

CODEN: HSKCAN; ISSN: 0367-6293

DOCUMENT TYPE: Journal

LANGUAGE: Korean

L1 ANSWER 4 OF 6 CAPLUS COPYRIGHT 2004 ACS on STN

ACCESSION NUMBER: 1991:2225 CAPLUS

DOCUMENT NUMBER: 114:2225

TITLE: Floral attractants for Cetoniinae and Rutelinae (Coleoptera: Scarabaeidae)

AUTHOR(S): Donaldson, Jean M. I.; McGovern, T. P.; Ladd, T. L., Jr.

CORPORATE SOURCE: Veg. Ornamental Plant Res. Inst., Pretoria, 0001, S. Afr.

SOURCE: Journal of Economic Entomology (1990), 83(4), 1298-305

CODEN: JEENAI; ISSN: 0022-0493

DOCUMENT TYPE: Journal

LANGUAGE: English

L1 ANSWER 5 OF 6 CAPLUS COPYRIGHT 2004 ACS on STN

ACCESSION NUMBER: 1988:609805 CAPLUS
 DOCUMENT NUMBER: 109:209805
 TITLE: Curry. V. Changes of aroma components during processing of commercial cooked curry
 AUTHOR(S): Koizumi, Yukimichi; Nagashima, Toshio; Yamada, Masatoshi; Yanagida, Fujiharu
 CORPORATE SOURCE: Dep. Brew. Ferment., Tokyo Agric. Coll., Tokyo, 156, Japan
 SOURCE: Nippon Shokuhin Kogyo Gakkaishi (1987), 34(4), 244-8
 CODEN: NSKGAX; ISSN: 0369-5727
 DOCUMENT TYPE: Journal
 LANGUAGE: Japanese

L1 ANSWER 6 OF 6 CAPLUS COPYRIGHT 2004 ACS on STN
 ACCESSION NUMBER: 1972:503636 CAPLUS
 DOCUMENT NUMBER: 77:103636
 TITLE: Solid detergents containing titanium or zirconium compounds as perfuming ingredients
 INVENTOR(S): Jagers, Brian G.; Ufton, Keith F.; Wagner, Horst Richard
 PATENT ASSIGNEE(S): Bush Boake Allen Ltd.
 SOURCE: Ger. Offen., 27 pp.
 CODEN: GWXXBX
 DOCUMENT TYPE: Patent
 LANGUAGE: German
 FAMILY ACC. NUM. COUNT: 1
 PATENT INFORMATION:

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
DE 2132637	A	19720302	DE 1971-2132637	19710630
US 3779932	A	19731218	US 1971-158048	19710629
US 3849326	A	19741119	US 1971-158049	19710629
NL 7109024	A	19720104	NL 1971-9024	19710630
CH 560757	A	19750415	CH 1971-9694	19710701
US 3923700	A	19751202	US 1974-439926	19740205
PRIORITY APPLN. INFO.:			GB 1970-31862	19700701
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			US 1971-158049	19710629

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 SOURCE: South African Journal of Enology and Viticulture (2002), 23(1), 37
 CODEN: SAJVD5; ISSN: 0253-939X
 PUBLISHER: South African Society for Enology and Viticulture
 DOCUMENT TYPE: Journal
 LANGUAGE: English
 IT 60-12-8, 2-Phenylethanol 91-10-1, 2,6-Dimethoxyphenol 93-51-6, 4-Methylguaiacol 97-53-0, Eugenol 103-45-7, 2-Phenylethyl acetate 106-32-1, Ethyloctanoate 110-38-3, Ethyl decanoate 121-32-4, Ethyl vanillin 121-33-5, Vanillin 123-25-1, Diethylsuccinate 123-29-5, Ethyl nonanoate 134-96-3, Syringaldehyde 458-36-6,

Coniferaldehyde 498-02-2, Acetovanillone 617-05-0, Ethyl vanillate 624-17-9, Nonanedioic acid diethyl ester 628-97-7, Ethyl hexadecanoate 818-38-2, Pentanedioic acid diethyl ester 1835-14-9, Propiovanillone 2478-38-8, Acetosyringone 3245-23-6, 4-Ethylphenyl acetate 3433-16-7, Ethyl-9-oxononanoate 3943-80-4, Ethyl syringate 4206-58-0, Sinapaldehyde 5348-74-3, Butyl vanillate 5650-43-1, Propiosyringone 6627-88-9, 4-Allyl-2,6-dimethoxy phenol 7554-12-3, Diethyl malate 7786-61-0, 4-Vinylguaiacol 39638-67-0, trans- β -Methyl- γ -octalactone 55013-32-6, cis- β -Methyl- γ -octalactone 60563-13-5, Ethyl homovanillate 422268-52-8 422268-53-9 422268-54-0
RL: FFD (Food or feed use); BIOL (Biological study); USES (Uses)
(aging changes in low-volatility fraction flavor components of whiskey (Erratum))

L1 ANSWER 2 OF 6 CAPLUS COPYRIGHT 2004 ACS on STN
ACCESSION NUMBER: 2001:906706 CAPLUS
DOCUMENT NUMBER: 136:354481
TITLE: Flavour components of whiskey. III. Ageing changes in the low-volatility fraction
AUTHOR(S): MacNamara, K.; van Wyk, C. J.; Brunerie, P.; Augustyn, O. P. H.; Rapp, A.
CORPORATE SOURCE: Irish Distillers Group, Dublin, 7, Ire.
SOURCE: South African Journal of Enology and Viticulture (2001), 22(2), 82-92
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PUBLISHER: South African Society for Enology and Viticulture
DOCUMENT TYPE: Journal
LANGUAGE: English
REFERENCE COUNT: 36 THERE ARE 36 CITED REFERENCES AVAILABLE FOR THIS RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT

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(aging changes in low-volatility fraction flavor components of whiskey)

L1 ANSWER 3 OF 6 CAPLUS COPYRIGHT 2004 ACS on STN
ACCESSION NUMBER: 1993:426958 CAPLUS
DOCUMENT NUMBER: 119:26958
TITLE: The effects of stamping and roasting treatments on volatile aromatic components in curry powder
AUTHOR(S): Park, Wan Kyu; Yoon, Jong Hoon; Kim, Hyeon Wee; Choi, Chun Un
CORPORATE SOURCE: Ottogi Res. Cent., Kyeonggi, 430-070, S. Korea
SOURCE: Han'guk Sikk'um Kwahakhoechi (1991), 23(3), 276-9
CODEN: HSKCAN; ISSN: 0367-6293
DOCUMENT TYPE: Journal
LANGUAGE: Korean
AB Effects of stamp mill and roasting treatments for improving flavor and for aging effect on volatile aromatic components in curry powder were investigated by gas chromatog. Major volatile aromatic components of curry

powder were **eugenol**, cuminaldehyde, myristicin, anethole, eugenolacetate, cinnamaldehyde, linalool, limonene, p-cymene and γ -terpinene. The content of **low volatile** components was increased by stamping for ≤ 10 min, whereas high volatile components started to increase after 10 min. The content of **low volatile** components decreased with increasing roasting time.

L1 ANSWER 4 OF 6 CAPLUS COPYRIGHT 2004 ACS on STN
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TITLE: Floral attractants for Cetoniinae and Rutelinae
(Coleoptera: Scarabaeidae)
AUTHOR(S): Donaldson, Jean M. I.; McGovern, T. P.; Ladd, T. L., Jr.
CORPORATE SOURCE: Veg. Ornamental Plant Res. Inst., Pretoria, 0001, S. Afr.
SOURCE: Journal of Economic Entomology (1990), 83(4), 1298-305
CODEN: JEENAI; ISSN: 0022-0493
DOCUMENT TYPE: Journal
LANGUAGE: English

AB Twenty-nine of 69 candidate lures were attractive to one or both scarabaeid subfamilies, Cetoniinae and Rutelinae, found in South Africa. Cinnamyl alc., 3-phenyl-2-propen-1-ol, was highly attractive to both these pestiferous beetle subfamilies in field tests. It attracted a variety of species from each subfamily, including the most common ones: *Dyspilophora trivittata*, *Oxythyrea* spp., *Pachnoda* spp. and *Anomala transvaalensis*. Cinnamyl alc. was persistent in the field and its attractiveness was increased by the addition of **eugenol** in the ratio of 5:5. β -Ionone, 4-(2,6,6-trimethyl-1-cyclohexen-1-yl)-3-buten-2-one, was highly attractive and a specific lure for both sexes of *A. transvaalensis*. Both attractants have floral odors and **low volatility** and are com. available.

L1 ANSWER 5 OF 6 CAPLUS COPYRIGHT 2004 ACS on STN
ACCESSION NUMBER: 1988:609805 CAPLUS
DOCUMENT NUMBER: 109:209805
TITLE: Curry. V. Changes of aroma components during processing of commercial cooked curry
AUTHOR(S): Koizumi, Yukimichi; Nagashima, Toshio; Yamada, Masatoshi; Yanagida, Fujiharu
CORPORATE SOURCE: Dep. Brew. Ferment., Tokyo Agric. Coll., Tokyo, 156, Japan
SOURCE: Nippon Shokuhin Kogyo Gakkaishi (1987), 34(4), 244-8
CODEN: NSKGAX; ISSN: 0369-5727
DOCUMENT TYPE: Journal
LANGUAGE: Japanese

AB Curry was prepared from roast beef, a roux containing onion, oil, and flour, seasoned soup stock (beef or chicken), vegetables, and curry powder added to the roux after cooking. The aroma compds. were analyzed before and after the mixture was stewed, and before and after the curry was packaged and sterilized. Stewing for a long time decreased compds. with **low volatility** (β -pinene, cineole, p-cymene, and acetoin) and increased compds. with high volatility (cuminaldehyde, anethole, **eugenol**, isothymol, and **eugenol** acetate); linalool and borneol concns. were not affected.

L1 ANSWER 6 OF 6 CAPLUS COPYRIGHT 2004 ACS on STN
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PRIORITY APPLN. INFO.:			GB 1970-31862	19700701
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AB Oligomeric or monomeric zirconate or titanate esters of perfume alcs or phenols were used as **low volatility** scenting additives for solid detergents. Thus, 74 g (BuO)₄Ti and 144 g **eugenol** were heated and distilled free of BuOH in vacuo, giving 158 g tetraeugenyl orthotitanate [35074-34-1] as a dark red, very viscous liquid. The esters hydrolyzed when the detergent composition was dissolved in water, releasing the perfume component.

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(FILE 'HOME' ENTERED AT 16:50:00 ON 10 DEC 2004)

FILE 'CAPLUS' ENTERED AT 16:50:10 ON 10 DEC 2004

L1 6 SEA ABB=ON PLU=ON (SESQUITERPENE ALCOHOL OR FARNESOL OR
 CEDROL OR CEDRENOL OR PATCHOULI ALCOHOL OR EUGENOL OR SANTALOL
 OR BISABALOL OR SCLAREOL OR ISOPHYTOL OR VETIVEROL OR GLOBUL
 OR GUAJOL) (P) (HING BOILING OR LOW VOLATIL?)
 D L1 IBIB 1-
 D L1 IBIB 1- KWIC

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